

STARTERS

BACON JAM & ONION DIP - 10

served warm with chips and bread

SEARED SCALLOPS- 12

corn chickpea coulis, basil infused watermelon spheres, pickled watermelon rinds, chopped heirloom tomatoes, muscadine vinegar reduction

SOUP DU JOUR - 5

inquire with your server of our daily selection

GRILLED OYSTERS - 12

with grilled bread, lemons, and worcestershire butter

STUFFED OKRA- 10

jalapeno relish, pimento beer cheese, panko breaded okra

CRAB CLAWS - 18

deep fried, seasoned flour, NOLA BBQ sauce

BLACK EYE PEA FRITTERS - 10

chow chow gremolata, crispy collard green

SALADS

ASIAN STYLE - 15

cabbages, romaine, scallion, mandarin orange, ramen-sunflower crunch, edamame, carrot, sweet pepper, sesame-ginger vinaigrette, served in a wonton basket, chicken or shrimp

SUPER FOOD - 15

kale blend, edamame, blueberry, raisins, wild rice, carrots, sunflower seeds, almonds, blueberry-pomegranate vinaigrette, grilled chicken

THE GRILL COBB SALAD - 17

romaine, diced tomatoes, diced cucumbers, marinated chickpeas, sliced egg, grilled asparagus, cheddar cheese, bacon bits, assorted olives and shredded carrots, herb grilled chicken

BACON SPINACH SALAD - 18

bacon vinaigrette, pickled red onion, bacon lardons, cranberries, sunflower, shaved manchego cheese

PIZZA & PIZZETTA

GRILLED CHICKEN PESTO - 15/10

grilled chicken, basil pesto, mozzarella, provolone, parmesan

YAKISOBA FLATBREAD - 15/10

yakisoba sauce, hoisin marinated pork belly, provolone cheese, napa cabbage, ramen crunch

SMOKED SALMON FLATBREAD - 15/10

lemon dill cream cheese, charred grape tomatoes, artichokes, provolone, parmesan cheese, fried capers and frisee

PEPPERONI OR SAUSAGE - 15/10

red sauce, mozzarella, provolone

FIRE ROASTED SUMMER VEGETABLE FLATBREAD - 15/10

parmesan sauce, provolone, baby squash, baby zucchini, seasonal mushroom mix, farmers market tomatoes

PORKY' S WAY FLATBREAD- 15/10

Pork cheek cream reduction, gruyere cheese, pulled smoked pork, pickled fennel and leeks

SIDES

house cut russet potato chips - 3

house french fries - 4

vegetable medley - 4

crispy sweet potato fries - 4

kale salad: edamame, carrot, sunflower kernels, raisins, blueberry-pomegranate vinaigrette - 6
artisanal bread selection, feta cheese-herb dipping oil - 4



DINNER

Executive Chef James Riles

SANDWICHES

all sandwiches are served with your choice of:

house fries, sweet potato fries, or house made chips

BLFGT - 13

bacon, lettuce, fried green tomato, pimento cheese, wheatberry bread

THE GRILL BURGER - 14

house grind: angus ground chuck & short rib, grilled vidalia onion, house made dill pickles, lettuce, tomato, and your choice of: American, swiss, cheddar, pepper jack, or pimento cheese. served on a brioche bun

BUFFALO CHICKEN WRAP-12

chicken tenders, cheddar cheese, diced tomatoes, tomato basil wrap, buffalo sauce, shredded romaine

BURGER OF THE WEEK

TURKEY BURGER- 16

red wine onion and cranberry jam, bean sprouts

ENTRÉES

JOYCE FARM AIRLINE CHICKEN - 24

peach mustardo, wild rice, shaved brussels, toasted pine nut pilaf

GOOD PEOPLE FISH & CHIPS - 19

coleslaw, crispy house fries, house made hush puppies

BRAISED PORK PASTA - 19

braised pork, pappardelle pasta, beurre blanc, English peas, baby squash, baby zucchini, seasonal mushroom mix

GRILLED SALMON - 26

Lima beans, bacon lardons, frisee tossed in extra virgin olive oil, pickled seasonal vegetables

14 OUNCE PRIME RIBEYE - 40

USDA prime cut, truffle parmesan fries, arugula salad, Jack Daniels butter

PAN SEARED GROUPE-28

Nut crusted grouper, coconut jasmine rice, spicy curry broth, caribbean sofrito

17 Aug 2019 - I took Penn Dill with
to lunch here. I had the Steak &
good but not great. Penn bragged
on his hamburger. PC 19 Aug
2019

* Although we provide the freshest and cleanest food possible there is some risk of illness associated with the consumption of raw or under-

FROM THE BAR

AUGUST COCKTAILS

MAGIC CITY SUNSET

Jose Cuervo tequila, house squeezed lime juice, red wine float

STRAWBERRY BASIL LEMONADE

Basil Hayden's bourbon, house made strawberry basil puree, splash orange juice, sprite

TWISTED TIKI

Cruzan rum, house squeezed lemon juice, orange juice, dash cinnamon

CRANBERRY LIMEADE

Tito's vodka, house squeezed lime juice, cranberry juice, ginger beer

FROSE

House made strawberry puree, rose, ice blended

SWEET & SOUR SHIRLEY

Bombay gin, house squeezed lemon juice, cherry juice, splash sprite

BEERS

DOMESTICS

Budweiser***

Bud Light***

Miller Lite***

Coors Light***

Michelob Ultra***

Shiner Bock

Samuel Adams

Yuengling

IMPORT/PREMIUM

Amstel Light

Heineken

Pacifico

Stella Artois

New Castle

Corona

Sierra Nevada Pale Ale

CRAFT/LOCAL BREWS

Yellowhammer Hammer Cheating Heart IPA

Good People Brown

Good People IPA

Good People Pale Ale

Pranqster

Rogue Dead Guy Ale

ON TAP***

Sierra Nevada Sierraveza

Trimtab IPA

SweetWater 420 Pale Ale

Yellowhammer T-Minus Tangerine Kolsh

WINES BY THE GLASS

WHITES

House White- 6***

Domaine Delaporte, Sancerre, France, 2018 - 8

Weinkeller, Riesling, Germany, 2016 - 8

Farm Table, Sauvignon Blanc, California, 2017 - 8

Chalk Hill, Chardonnay, California, 2017 - 8

Decoy, Chardonnay, California, 2015 - 10

Kris, Pinot Grigio, Italy, 2016 - 8.5

REDS

House Red - 6***

Winderlea, Pinot Noir, Oregon, 2016 - 10

Meiomi, Pinot Noir, California, 2016 - 8

Wente Merlot, California, 2014 - 8

Katherine Goldschmidt, Cabernet, California, 2015 - 10

Imagery, Cabernet Sauvignon, Santa Barbara, 2015 - 8

Gouguenheim, Malbec, Argentina, 2016 - 8

SPARKLING & ROSÉ

Lucien Albrecht, Rosé, France -7

Piccini Prosecco, Italy -7

Segura Viudas, Brut Cava, Spain -8

Whispering Angel, Rose, France - 7

OTHER DRINKS

Coke, Diet Coke, Sprite

Ginger Ale, Fruit Punch, Pink Lemonade,

Milk, Coffee

Tea Assortment

SOCIAL HOUR

Monday-Friday

4:00-6:30 p.m.

1/2 Price Single Well Drinks

1/2 Price House White and Red Wine by the glass

\$2 Select

Domestic Bottle Beers

\$3 Highlighted Draft Brews (13oz.)

*** indicated by asterisks





DESSERTS

Warm Caramelized Peach Cobbler
vanilla ice cream – 6

Classic Crème Brûlée
brown butter coconut cookie, berries – 6

Southern Pecan Praline Cake
ice cream, pecan florentine – 6

Triple Chocolate Layered Cheesecake
white, milk, dark chocolate – 6

Lemon Lava Cake
powdered sugar, berries - 6

Peanut Butter Chocolate Torte – 6

Assorted Dessert Shooters – 3

Seasonal Fruit Sorbet – 3

The Club House Gelato – 3

Executive Pastry Chef Jay Roberson

✓
had
the
chocolate
P.C.